



The Blue Mountains is the perfect ingredient for Darleys acclaimed new head chef, Lee Kwiez

Eden's garden has just been served. Food in its purest form is the story behind the first menu of Darleys' new head chef, Lee Kwiez.

"It's what nature intended – fresh, honest and unadulterated," the multi-hatted chef said.

Joining the iconic Katoomba restaurant in June 2012, Kwiez is revolutionising clean, seasonal and regional dishes at the glamorous 1890s cottage. The fusion of nature and history is the inspiration for his first menu for the Lillianfels Resort & Spa fine dining experience.

"I'm excited about cooking in this historic building in the wake of such good chefs, and in an environment where I can be creative and free to explore the amazing range of local produce," he said.

"With each menu I want to showcase the Blue Mountains through substance and top ingredients, not the city.

"It's refreshing, a relief to be working in the Blue Mountains among the peace and serenity."

Kwiesz is authentic on every level. He's a humble and passionate food puritan who has worked at Dolder Grand Hotel in Zurich and earned six chef hats as head chef at Milsons Restaurant. As one of Australia's most accomplished cooks, he's renowned for bringing his dishes alive through the enhancement of natural flavours.

"There's no machinery making magic in our kitchen at Darleys; it's about simplicity, innovation and loyalty to the quality and flavours of the region," he said.

The a la carte menu is testament to his philosophy, seen best in the angelically executed 500-day, grain-fed wagyu beef dish prepared in a braised brisket with smoked marrow and red wine sauce. This is a plate created entirely from the produce sourced in the Blue Mountains.

The Megalong Valley in the upper Mountains is strongly represented on the menu with organic suppliers including Berridale Farm for vegetables, Megalong Beef, and pure olive oil.

Kwiesz has also connected with local suppliers to create plates featuring venison, bush mushrooms, olives, duck egg and cheese.

He's also using premium produce from across Australia, such as WA black truffles, pheasant from Victoria, hand-picked crab meat from Queensland, and ocean trout from Tasmania.

Kwiesz's goal is to build on Darleys' one chef hat ranking. Despite this personal performance indicator, Kwiesz is his own greatest food critique.

"I'm honest with myself and what I serve and I won't compromise on quality," he said.

“My style is about big, bold brash natural flavours with a touch of elegance and sophistication; it’s innovative but true to the produce and about value for our diners.”

Entrees include Confit of Petuna ocean trout, cold smokes, served warm with King Edward potato, spanner crab, beetroot caviar and horseradish cream. Then there’s the exquisite twelve hour cooked crisp pork belly, cauliflower puree, sour Pedro Ximinez apples and braised pork cheek cannelloni.

The main menu is a feast of choices from the Earth and ocean-poached Murray Cod, black lip mussel infused celeriac broth, parsley & pancetta crumb to the slow cooked Glenloth pheasant breast with Chinese inspired game consommé, pheasant and garlic chive dumplings, enoki mushrooms and black fungi.

Although the servings are wholesome, the complete Kwiez experience wouldn’t be the same without dessert. Popular choices are the soft meringue roulade with vanilla cream and rhubarb filling served with macerated strawberries, butterballs and strawberry jelly, and the delightful layers of Zokoko chocolate, salted peanut praline, prune and armagnac ice cream.

Kwiez’s arrival coincides with an exciting new era for Darleys which is undergoing an opulent \$500,000 refurbishment, during tough industry times.

Darleys renewal, blended with a new flavour in the kitchen, successfully honours the cottage’s past while achieving a luxurious experience for epicureans into the future.

New additions to the former residence of NSW’s sixth Chief Justice, Sir Frederick Darley, include a complete revamp of the main dining area, veranda and private dining spaces. Exclusive hand-crafted black and gold period wallpaper, are

examples of the quality and detail of the exquisite new look created by interior designer, Peter Reeves, of CRD Design.

The restaurant will also include an intimate bar and lounge area, open cigar space, and a photographic exhibition interpreting Darleys' history.

Darleys restaurant at Lillianfels Resort & Spa is open from Tuesday to Saturday nights.

The a la carte menu costs \$95 for two courses, \$125 for three courses, and side orders are \$12.

For more information visit www.lillianfels.com.au, and reservation on +61 (02) 4780 1200.

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